

MENU

STARTERS

ROASTED PUMPKIN SOUP 	8,50
ginger * coconut milk	
GAME BROTH	8,50
smoked duck breast * spring onions * fresh herbs	
PHEASANT THIGH	14,50
luke-warm * mesclun * mushrooms * balsamico vinaigrette	
CREAMY HORSE MUSHROOMS 	8,50
truffle	
SALMON	13,25
home-smoked * marinated in whisky * pecan nuts	
CARPACCIO	12,75
smoked mayonnaise * pine nuts * suntomato * Parmezan cheese	
CHIOGGIA TARTAR	12,50
beet * capers * horse radish * mustard * shallot * boletus mushrooms	
DUCK RILETTE	14,50
toast * cranberry compote	
MARBRÉ OF DUCK	16,50
duckliver * smoked duck * Moj's Kieken jelly	



VEGETARIAN DISH, OR POSSIBLE TO PREPARE AS VEGETARIAN DISH



COMPLETELY OF PARTLY PREPARED ON THE CHARCOAL GRILL




PREPARED IN A GRILL PAN

OUR MAIN COURSES ARE SERVED WITH HOME-MADE FRIES

ALLERGIC?
PLEASE LET US KNOW

MENU

MAIN COURSES

WILD BOAR MEDALLIONS 	23,50
horse mushrooms * risotto * red wine gravy	
VENISON STEAK 	26,50
haricots verts * stewed pear * rosemary port gravy	
GRILLED BREAST OF DUCKLING 	24,75
red cabbage * onion compote	
HARE PEPPER 	23,00
puree * red cabbage * stewed pear	
BEEF MEDALLIONS 	23,00
peppers * snow peas * bearnaise sauce	
CORN-FED CHICKEN SUPRÊME 	22,50
roasted vegetables * Calvados gravy	
SEA WOLF FILLET 	23,00
Japanese vegetables * pepper sauce	
SEA BASS FILLET 	23,00
bok choy * tomato salsa	
VEGAN PUMPKIN STEW  	20,50
butternut squash * chickpeas	

DESSERT

CINNAMON PANNA COTTA	8,75
Amaretto * stewed pear ice-cream	
CHOCOLATE MOUSSE	8,75
hazelnut-crumble * white chocolate crisp	
PARFAIT	8,75
Bastogne cake * caramel * nuts * meringues	
CHEESE TRAY	13,50
a variety of 4 cheeses * organic apple syrup * fig bread	